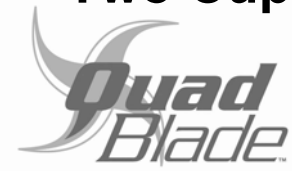


# **Bravetti®**

## **Two Cup**



## **Mini Chopper**

### **OWNER'S MANUAL**

**Model FP107H  
120V, 60Hz., 250 Watts**



**EURO-PRO Operating LLC**

U.S.: 94 Main Mill Street, Door 16  
Plattsburgh, NY 12901

Canada: 4400 Bois-Franc  
St-Laurent, QC H4S 1A7

Tel. : 1 (800) 798-7398

**EURO-PRO X**

# IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. To protect against fire, electric shock and personal injury, do not immerse appliance, its cord or plug, in water or other liquid.
3. Close supervision is necessary when any appliance is used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to **EURO-PRO Operating LLC** for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
8. No user-serviceable parts inside. Power unit never needs lubrication.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. To disconnect, turn unit Off and unplug from wall outlet.
12. The blades are **SHARP**. Handle carefully. Store out of reach of children.
13. Be sure that the chopper bowl lid is locked securely in place before operating the appliance. Do not attempt to defeat the lid interlock mechanism.
14. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and damage to the appliance.
15. This appliance is intended for small quantities of food; it is not intended to prepare large quantities of food at one time.
16. Avoid running the mini chopper for more than thirty (15) seconds at a time.
17. Be sure that the voltage indicated on the name plate matches with your home's voltage.
18. Never clean the chopping bowl with scouring powders.
19. Do not place or use the appliance on hot surface such as stove, hotplate or near open gas flame.
20. A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however the marked electrical rating should be at least as great as the electrical rating of the appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

## SAVE THESE INSTRUCTIONS For Household Use Only



### POLARIZED PLUG

**WARNING:** To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

Model FP107H



## ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO OPERATING LLC** warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to:

U.S.: **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901  
Canada: **EURO-PRO Operating LLC**, 4400 Bois Franc, St. Laurent, QC H4S 1A7

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$12.95 to cover the cost of return shipping and handling must be included.\*The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC**, if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



## OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO OPERATING LLC**, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901

FP107H

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip Code

## CLEANING & MAINTENANCE



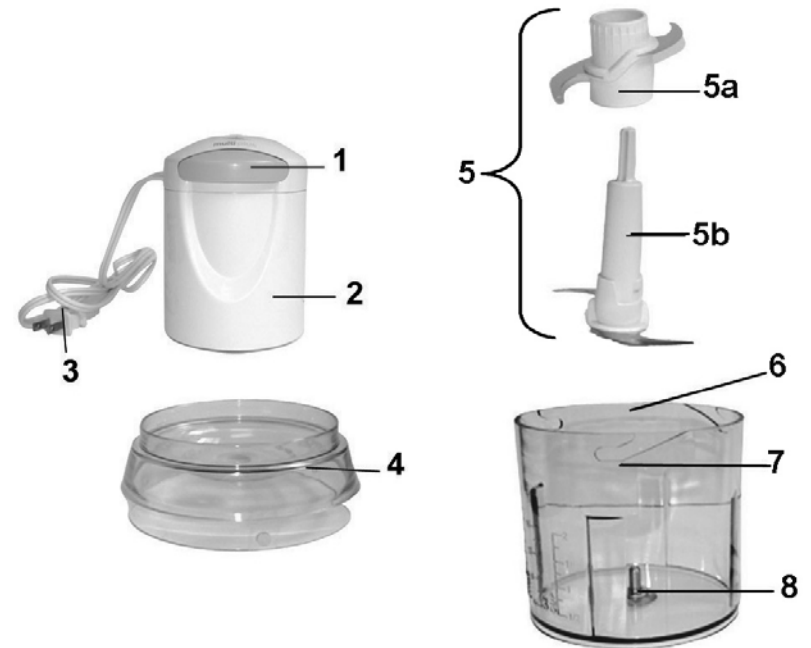
**CAUTION:** Make sure that the unit is unplugged from power source before inserting or removing any attachments and before cleaning.

- **Never** immerse the unit, cord or plug in water or any other liquid.
- Clean the main unit with a damp cloth only.
- Wash the food chopping bowl, lid and chopping blades in warm, soapy water using regular dishwashing detergent. The chopping bowl, lid and chopping blades may also be washed in the top rack of the dishwasher.

### Hints & Tips:

- The double chopping blade can be used for chopping meat, fish, vegetables, cheese, etc.
- For finer chopping, increase the length of time you process.
- For coarser chopping, use the pulse button for a few seconds and monitor food texture.
- Pre-cut larger pieces to make them fit into the food chopping bowl. When chopping hard foods (e.g. meat, cheese) cut into 1-inch cubes.

## GETTING TO KNOW YOUR QUAD-BLADE MINI CHOPPER



1. On-Off/Pulse Button
2. Power Unit
3. Power Cord
4. Safety Cover/Splash Guard
5. Quad Blades
- 5a. Upper Blade
- 5b. Lower Blade

6. Food Chopper Bowl (x2)
7. Chopping Bowl
8. Lid Locking Guide
9. Spindle Pin
10. Protective Blade Covers  
(Not Illustrated)

### Technical Specifications

Voltage: 120V., 60Hz.  
Power: 250 Watts  
Capacity: 2 cups Dry  
1 cup Liquid

\*Illustrations may differ from actual product.

## OPERATING INSTRUCTIONS

### Assembling the Food Chopper

**CAUTION:** Make sure that the unit is unplugged from the power source before inserting or removing the chopping blades and before cleaning.

**WARNING: USE EXTREME CAUTION WHEN HANDLING THE BLADES. THEY ARE EXTREMELY SHARP.**

**IMPORTANT:** Remove protective blade covers before using.

1. Place the food chopper bowl on a clean, dry, level surface.
2. Remove the protective blade cover from the lower blade.
3. Holding the lower blade by the shaft, place it over the spindle pin of the chopping bowl. (Fig. 1)

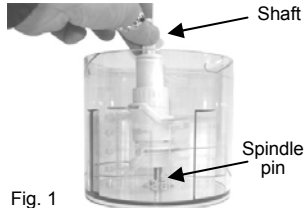


Fig. 1

4. Carefully insert the upper blade over the lower blade rotating it until it locks onto the lower blade. (Fig. 2)

**CAUTION: Be careful not to hold by the blades as the blades are very sharp.**

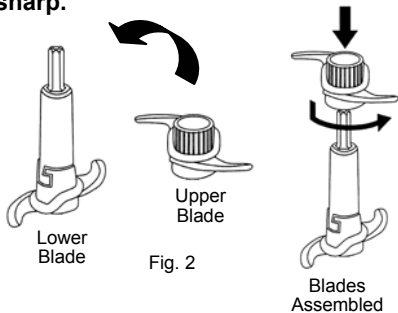


Fig. 2

**NOTE:** The lower blade can be used alone, however better results are achieved for fine chopping when both blades are used.

5. Place the food that you want to process into the chopping bowl and place the safety cover/splash guard on the bowl. Turn the safety cover/splash guard clockwise to make sure that it locks in place. Make sure that the locking tabs on the cover slide into the locking guides on the chopping bowl. (Fig.3)

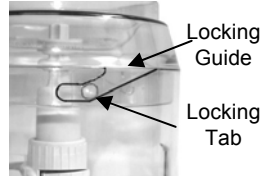


Fig. 3

**Note:** Do not add more than 2 cups dry or 1 cup liquid ingredients as this will strain the motor and may cause overflow.

5. Place the power unit on the chopping bowl lid. (Fig. 4)



Fig. 4

### Using The Food Chopper

**Always disconnect unit from power source before cleaning or changing accessories.**

**WARNING: Do not operate the food chopper continuously for more than 15 seconds or when empty.**

1. Plug the power cord into the electrical outlet.
2. Press the On-Off/Pulse button for a few seconds for first speed. If you press longer you engage a second speed. (Fig. 5)



Fig. 5

## OPERATING INSTRUCTIONS

**NOTE:** If the safety cover/splash guard is not securely locked in place, the unit will not operate.

Be careful not to over process. For coarsely chopped foods, use repeated short pulsing action until the desired consistency is reached.

3. Hold the chopping bowl firmly while depressing the On-Off/Pulse Button to ensure the unit stays in place.
4. Make sure that the blades have stopped completely before removing the safety cover/splash guard.

5. Remove the blade assembly by its shaft before you empty the contents of the chopping bowl. (See Fig. 1)
6. **Never** add ingredients into the chopping bowl before placing the blade assembly in the chopping bowl.

**IMPORTANT:** Protective blade covers are for storage purposes only. Remove protective covers before using quad blades.

### PROCESSING EXAMPLES USING THE QUAD BLADE ASSEMBLY

The processing times indicated below are approximate and also depend on the quantity of the food to be processed and the degree of fineness you require.

**DO NOT OPERATE THE FOOD CHOPPER CONTINUOUSLY FOR MORE THAN 15 SECONDS AT A TIME AND NEVER OPERATE THE APPLIANCE EMPTY.**

INGREDIENT	MAX. QUANTITY	PREPARATION HINTS
Parsley/Herbs	1 oz / 30 g	Wash & dry thoroughly. Pulse until desired texture is reached.
Onions	5 oz / 150 g	Cut onion into 1-inch pieces and then pulse until desired texture is reached.
Shallots	5 oz / 150 g	Cut into small pieces and pulse until desired texture is reached.
Garlic	5 oz / 150 g	Peel cloves and pulse until desired texture is reached.
Rusks	1 oz / 20 g	Break into smaller pieces and pulse until desired texture is reached.
Nuts – Soft (pecans, walnuts)	3.5 oz / 100 g	Pulse until desired texture is reached. Do not over process.
Nuts - Hard (peanuts, almonds)	3.5 oz / 100 g	Pulse until desired texture is reached. Do not over process.
Eggs (hard boiled)	2	Cut hard boiled eggs into pieces and pulse until desired texture is reached.
Boiled Ham*	3.5 oz / 100 g	Cut into 1-inch pieces and pulse until desired texture is reached.
Beef *	3.5 oz / 100 g	Cut into 1-inch pieces and pulse until desired texture is reached.
Cookies/Crackers	6-8 at a time	Break cookies/crackers into pieces and pulse until desired texture is reached.
Prunes	4.5 oz / 130 g	Pulse at a high speed until desired texture is reached.
Dried Apricots	3.8 oz / 110 g	Pulse at a high speed until desired texture is reached.

**\*IMPORTANT:** When chopping any type of meat, use only the single blade. Do not use the quad blades.

**NOTE:** If processing hot food, always allow food to cool before placing in the bowl. Always remove all bones from meat before processing.